

CLASSIC BREAKFAST

until 12noon

Free Range Eggs & Sourdough w. House-Made Tomato Relish or Crispy Chilli Oil <i>(v)</i> Poached, Fried or Scrambled 15.5 <i>No Bread?. We will include spinach. (gf)</i>	
Add to your plate: <i>(each)</i>	
Bacon Halloumi Sausages	6
Fetta Roasted Mushroom Avocado	5
Grilled Tomato Eggs <i>(two)</i>	4
House Made Hash Browns <i>(two)</i> Smoked Salmon	6
House Made Falafel	7
Fresh Spinach House Relish Crispy Chilli Oil	2

Press Big Breakfast; Poached Eggs, Bacon, Sausage,
Mushroom, Homemade Hash Brown, Spinach &
Avocado & Toasted Sourdough 29.5

TOASTED SANDWICHES

All day

Smoked Ham, Tomato, Baby Spinach Cheddar & Herb Aioli	15
Poached Chicken, Tomato, Cheddar, Herb Aioli & Baby Spinach	15
Mushroom Remoulade, Pickled Onions, House Mustard, Greens, Mozzarella <i>(v)</i>	15

All Served with House Made Salted Crisps

P R E S S

Matcha & Pistachio Muesli <i>Shaved Coconut, White Chocolate, Blueberry Curd, Greek Yogurt & Canadian Maple Syrup</i>	16
Honey, Cashew, & Cranberry Granola <i>Almonds, Pepitas, Sunflower Kernels, Greek Yogurt, Rhubarb Gel, Banana, Passionfruit & Fresh Berries</i>	16
Raisin, Apricot & Date Sourdough w. Butter	8
Toasted Wholegrain Sourdough Vegemite, Peanut Butter, Local Honey or Seasonal Jam	8
House Made Banana Bread, Honey, Mascarpone & Strawberries	12
Press Vanilla Waffle, Cheesecake Mousse, Lemon Curd, Maple Syrup & Seasonal Berries	19
Bacon & Egg Roll	16
Grilled Cheese, Crispy Chilli Sauce, on a handmade English Muffin <i>Ask for BBQ Sauce for a more classic version.</i>	
Avocado, Tasmanian Fetta, Tomato Salsa, & Pistachio Dukkah on Sourdough <i>(v)</i>	20
Roast Pumpkin Bowl, Hummus, Potato Hash, Baby Spinach, Avocado, Chickpeas & Quinoa. <i>(v)(gf)</i>	24
Falafel Bowl, Roast Kumera, Avocado, Tomato Salsa, Baby Spinach, Brown Rice, Cucumber, Za'tar, Daikon & Goddess Sauce <i>(v,gf)</i>	24

LUNCH

From Midday

Make it a Long Lunch.

Add A Glass of Wine Or Beer for \$6 with lunch.

Crispy Skin Salmon, New Potato Salad, Capers, Spanish Onion, Asparagus, Dill Sauce & Fresh Lemon <i>(gf)</i>	32
Roast Pumpkin, Fetta & Quinoa Salad, Spiced Cashews, Cucumber, Tomato Salsa & Crispy Kumara <i>(v, gf)</i>	27
Mango & Macadamia Salad, Cucumber, Salsa, Cos, Purple Cabbage, Baby Spinach, Citrus Vinaigrette	27

Add +

*Poached Chicken 6 | Avocado 5 | Falafel 7
Smoked Salmon 6 | Grilled Cajun Chicken 7*

BURGERS

From Midday

Cajun Chicken Burger Purple Slaw, Tomato & Aioli <i>Add Bacon and Avocado</i> <i>Add Chips</i>	19 5 4
150g Grass Fed Beef Burger; Cheddar, Pickles, Cos & Press Burger Sauce <i>Add Chips</i>	19 4
Skin On Chips & Press Herb Aioli	9

Please note, our dishes are seasoned with Sea Salt & Pepper. No menu changes but be aware not all ingredients are listed on the menu so please let waitstaff know of any dietary requirements or allergies when ordering.

P R E S S

CLASSICS

Long Black	5	Iced Latte	5
Cappuccino	5	Iced Mocha	5.2
Flat White	5	Iced Filter (<i>Cold Brew</i>)	6
Latte	5	Agave Iced Oat Latte	7
Mocha	5.2	Tiramisu Latte	7.8
Batch Brew	6		
		Large	+.80c
		Decaf	+.50c
		Extra Shot	+.70c

Extras; <i>Caramel, Hazelnut, & Vanilla</i>	50c
Milks; <i>Almond, Soy, Oat, Lactose Free</i>	50c

NOT COFFEE

Hot Chocolate	5
<i>33% West African Cocoa by Kali</i>	
Spiced Chai Latte	5.5
<i>Organic, Loose Leaf Sticky Chai w. Honey by Mayde Tea</i>	

SINGLE ORIGIN MENU

FILTER

<i>(V60, Brewed to Order)</i>	
Rwanda, Gisiya Village	7
<i>Anaerobic Natural</i>	
<i>Tasting Notes: Raspberry, Jame & Golden Syrup</i>	

Ethiopia, Mr Bekele Gemed	7
<i>Washed Process</i>	
<i>Tasting Notes: Green Apple & Chocolate</i>	

ESPRESSO

Brazil, Fazenda Samambaia	5
<i>Natural Process</i>	
<i>Tasting Notes: Toffee & Malt</i>	

SPECIAL DESSERTS

Creme Brûlée	12
<i>Vanilla Bean Custard and Torched Caramel</i>	
House Made Banana Bread	12
<i>Our classic banana bread, w Honey, Mascapone & Strawberries</i>	

SPECIAL COFFEES

Iced Tiramisu Latte	8
<i>Cold Brew, Kali Chocolate, with Maple Infused Cream</i>	
Iced Agave Latte	7
<i>Oat Milk, Cold Brew with Agave, over ice</i>	
Strawberry Iced Filter	7
<i>A unique coffee from Jairo Arcila, in Colombia. Strawberries are introduced during the processing of the coffee at the farm, resulting in a subtle strawberry taste</i>	

TEAS

Organic Loose Leaf Teas by Mayde Tea, Byron Bay	5
<i>Earl Grey</i>	
<i>English Breakfast</i>	
<i>Green Sencha & Rose</i>	
<i>Papaya & Lemongrass</i>	
<i>Peppermint</i>	

SODAS

Mandarin	5.5	Coca Cola	5
Yuzu & Lemon	5.5	Coke No Sugar	5
Ginger Beer	6	Pear & Cardamom	5.5

LOCAL JUICES

Blood Orange	7
<i>Grown & Juiced by Timbregongie Citrus, Narromine, NSW</i>	
Orange	7
<i>Grown & Juiced by Mumble Peg Farm, Narromine, NSW</i>	

WINE & FRIENDS FROM MIDDAY

<u>White</u>	<u>Gls Btl</u>
2023 Fiano, Gonzo Vino, Vic	12 -
2021 Le Petit Mort, Chardonnay, QLD	- 40

<u>Red</u>	<u>Gls Btl</u>
2023 Grenache, Gonzo Vino, Vic	12 -
2022 Moonfish Shiraz	- 38

<u>Beer</u>	
Young Henrys, Pale Ale	10
Hawkes Larger	9



A surcharge of 15% applies on public holidays only.